

AMENDMENTS TO THE SPECIFICATION:

Please delete the two paragraphs on page 3, lines 8-17, and substitute therefor the following new paragraphs:

--(1) A method for producing *baitang* soup which comprises:

separating an oily phase from a meat extract;

adding oil and fat to the resulting aqueous phase to obtain a mixture; and

mixing and emulsifying the mixture to prepare the *baitang* soup,

wherein the isoelectric point of 30 wt% or more of the proteins contained in the aqueous phase is made at least 1.5 lower than the pH of the *baitang* soup~~A method for producing *baitang* soup of the type wherein oil and fat is added to and mixed with an aqueous phase obtained by separating an oily phase from a meat extract and the mixture is emulsified, characterized in that the isoelectric point of 30 wt% or more of the proteins contained in the aqueous phase is made at least 1.5 lower than the pH of the *baitang* soup.~~

(2) The method according to the above (1)~~Claim 1~~, which further comprises concentrating the aqueous phase obtained by separating the oily phase from the meat extract.--